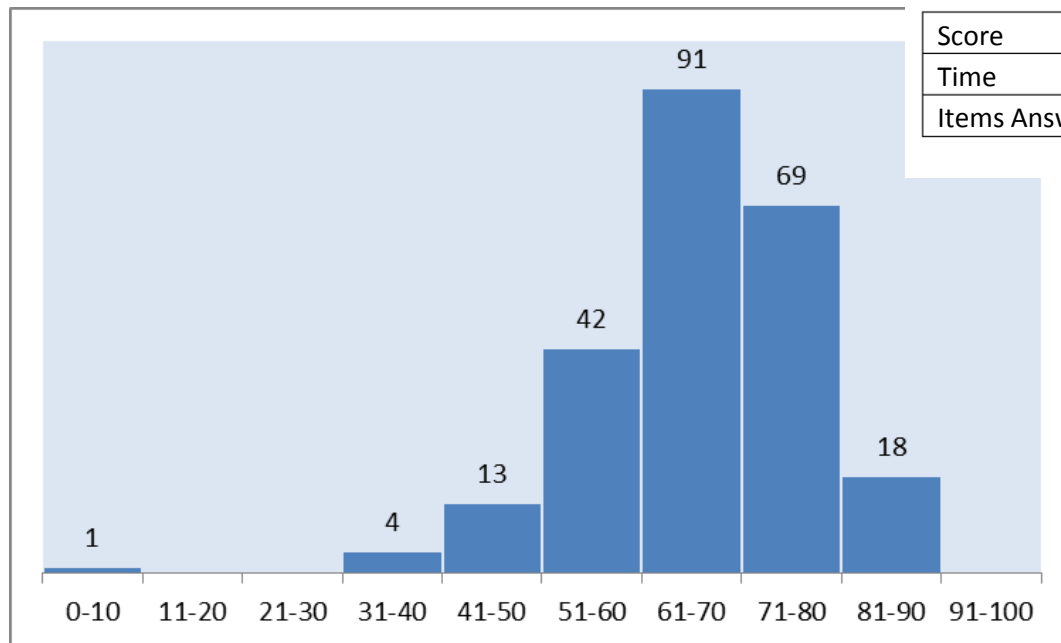




11-12 State Results

Culinary Arts

238 participants



	Min	Max	Mean
Score	0	88	66.26
Time	0:16:52	1:00:00	00:39:19
Items Answered	81	100	99.8

Average Score: 66
Cut Score: 65
Pass percentage 60%

Assessment: Culinary Arts**Number tested:238**

Content Standards, Performance Standards, Indicators	NV State Averages
1) CONTENT STANDARD 1.0 : ANALYZE CAREER PATHWAYS AND EMPLOY INDUSTRY PROFESSIONAL STANDARDS	85.92%
1) Performance Standard 1.1 : Describe the Professional Foodservice Industry, History, Traditions, and Current Trends	73.95%
3) 1.1.3 Determine differences and similarities of various types of international and regional cuisines	73.95%
2) Performance Standard 1.2: Analyze Career Paths and Opportunities in Foodservice Industries	86.13%
4) 1.2.4 Perform different jobs in food production and service	86.13%
3) Performance Standard 1.3: Develop and Model Professional and Ethical Workplace Behaviors.	91.81%
2) 1.3.2 Employ professional and ethical workplace behaviors	91.81%
2) CONTENT STANDARD 2.0 : INTERGRATE KNOWLEDGE AND SKILLS IN SANITATION AND SAFETY	70.19%
1) Performance Standard 2.1: Integrate Microorganisms Found in Food and Their Role in Food Borne Illness	78.15%
1) 2.1.1 Analyze food borne symptoms, illnesses and their causes	65.55%
2) 2.1.2 Practice safe food handling techniques and prevention of food borne illnesses	90.76%
2) Performance Standard 2.2 : Comply with Health Department Regulations	92.65%
1) 2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness	89.08%
3) 2.2.3 Demonstrate an awareness of local health department regulations	96.22%
3) Performance Standard 2.3 : Utilize Safe Food-Handling Principles to Minimize the Risks of Food Borne Illnesses	56.09%
1) 2.3.1 Identify and implement procedures for critical control points	46.64%
2) 2.3.2 Implement safe food-handling procedures	57.77%
3) 2.3.3 Explain the HACCP (Hazard Analysis Critical Control Point) plan	62.18%
4) Performance Standard 2.4 : Utilize Proper Facility Management Techniques for Cleaning	61.55%
1) 2.4.1 Apply proper warewashing and pot washing techniques	61.76%
2) 2.4.2 Identify and utilize approved chemicals and appropriate uses	55.25%
3) 2.4.3 Practice proper facility cleaning and sanitation	67.65%
5) Performance Standard 2.5 : Demonstrate Basic First Aid Procedures to Injuries Common in the Foodservice Industry	86.97%
3) 2.5.3 Explain emergency procedures	86.97%
6) Performance Standard 2.6 : Recognize Procedures and Precautions to Prevent Accidents and Injuries	77.52%
1) 2.6.1 Implement appropriate procedures and precautions to prevent accidents and injuries	68.49%
2) 2.6.2 Recognize OSHA standards	86.55%
3) CONTENT STANDARD 3.0 : APPLY SKILLS IN FOOD SERVICE, EQUIPMENT AND PRODUCTION	75.69%
1) Performance Standard 3.1 : Explore Foodservice Tools and Standardized Equipment	81.23%
1) 3.1.1 Determine tools and equipment for appropriate use	67.65%
3) 3.1.3 Clean and maintain tools and equipment while recognizing OSHA standards	88.03%
2) Performance Standard 3.2 : Develop Necessary Knife Skills	56.93%
1) 3.2.1 Produce and describe basic knife cuts	50.84%
2) 3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives	63.03%
3) Performance Standard 3.3 : Establish Workplace Mise En Place	73.11%
1) 3.3.1 Demonstrate mise en place	73.11%
4) Performance Standard 3.4 : Employ Proper Measuring Techniques	84.45%
3) 3.4.3 Describe the difference between weight and volume measuring	84.45%
5) Performance Standard 3.5 : Utilize Recipe Standards	93.98%
1) 3.5.1 Convert recipes from one yield to another	94.54%
2) 3.5.2 Utilize a standardized recipe	93.70%
4) CONTENT STANDARD 4.0 : DEMONSTRATE MENU PLANNING PRINCIPLES	73.21%
1) Performance Standard 4.1 : Evaluate Nutrition Principles and Specialized Dietary Plans	94.75%
5) 4.1.5 Identify common food allergies and appropriate substitutions	94.75%
2) Performance Standard 4.2 : Explore Menu Writing Principles	39.92%
2) 4.2.2 Identify how menu prices are determined	39.92%
3) Performance Standard 4.3 : Examine the Relationship Between Purchasing, Storeroom Operations and Cost Control	63.45%
3) 4.3.3 Calculate the cost of a recipe	63.45%
5) CONTENT STANDARD 5.0 : DEMONSTRATE BAKERY PRODUCTION TECHNIQUES	56.89%
1) Performance Standard 5.1 : Demonstrate a Variety of Techniques for Preparing Breads	47.27%
5) 5.1.5 Utilize portion control	52.94%
7) 5.1.7 Properly hold and store bread	41.60%
2) Performance Standard 5.2 : Demonstrate a Variety of Techniques for Preparing Pastries	73.11%
1) 5.2.1 Prepare a variety of pies	73.53%
3) 5.2.3 Prepare cakes utilizing of variety of mixing methods	72.69%
3) Performance Standard 5.3 : Demonstrate a Variety of Techniques for Preparing Desserts	43.70%
5) 5.3.5 Utilize portion control	43.70%
6) CONTENT STANDARD 6.0 : DEMONSTRATE GARDE MANGER TECHNIQUES	80.88%
1) Performance Standard 6.1 : Demonstrate a Variety of Techniques for Preparing Salads	78.15%
1) 6.1.1 Prepare various dressings and dips	78.15%

Assessment: Culinary Arts
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Content Standards, Performance Standards, Indicators	NV State Averages
4) 6.1.4 Demonstrate proper presentation	78.15%
2) Performance Standard 6.2 : Demonstrate a Variety of Techniques for Preparing Sandwiches	93.28%
6) 6.2.6 Properly hold and store sandwiches	93.28%
5) Performance Standard 6.5 : Demonstrate Knowledge of Spices, Oils and Vinegars, and Fresh and Dried Herbs	73.95%
1) 6.5.1 Determine spices, fresh and dried herbs for their appropriate uses	73.95%
7) CONTENT STANDARD 7.0 : SELECT AND UTILIZE FOOD PRODUCTS APPROPRIATE	63.67%
2) Performance Standard 7.2 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Starches and Grains	60.50%
4) 7.2.4 Utilize portion control	80.25%
6) 7.2.6 Demonstrate a variety of cooking methods for starches and grains	21.01%
3) Performance Standard 7.3 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Vegetables	84.24%
6) 7.3.6 Demonstrate a variety of cooking methods for vegetables	84.24%
4) Performance Standard 7.4 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Dairy Products	55.25%
1) 7.4.1 Select appropriate dairy products for intended uses	23.53%
4) 7.4.4 Utilize cost control methods in production	52.52%
5) 7.4.5 Utilize portion control	76.89%
6) 7.4.6 Properly hold and store dairy products	68.07%
5) Performance Standard 7.5 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Eggs	71.26%
1) 7.5.1 Differentiate the usage of fresh and older eggs	57.56%
2) 7.5.2 Prepare and serve eggs using a variety of cooking methods	86.13%
3) 7.5.3 Utilize portion control	28.99%
4) 7.5.4 Properly hold and store eggs and egg products	97.48%
6) Performance Standard 7.6 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Meats	58.26%
1) 7.6.1 Select appropriate cuts for intended uses	32.35%
5) 7.6.5 Prepare a variety of meats	78.15%
6) 7.6.6 Utilize cost control methods in production	76.47%
7) 7.6.7 Utilize portion control	53.78%
7) Performance Standard 7.7 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Poultry	54.41%
1) 7.7.1 Select appropriate cuts for intended uses	59.66%
5) 7.7.5 Utilize cost control methods in production	41.60%
6) 7.7.6 Utilize portion control	58.19%
8) Performance Standard 7.8 : Demonstrate Knowledge of Principles Regarding the Selection and Preparation of Fish and Shellfish	65.83%
4) 7.8.4 Identify quality and freshness characteristics of whole and fabricated fish and shellfish	83.19%
5) 7.8.5 Prepare a variety of fish and shellfish	57.14%
9) Performance Standard 7.9 : Demonstrate Knowledge of Principles Regarding the Identification and Selection of Dry Storage Items	90.76%
3) 7.9.3 Utilize cost control methods in storing dry storage items	90.76%
8) CONTENT STANDARD 8.0 : DEMONSTRATE TECHNIQUES FOR STOCKS/SAUCES/SOUPS	58.06%
1) Performance Standard 8.1 : Demonstrate Knowledge of Principles Regarding the Preparation of Stocks	59.98%
1) 8.1.1 Prepare a variety of stocks	42.44%
3) 8.1.3 Utilize cost control methods in production	87.39%
4) 8.1.4 Utilize portion control	76.47%
6) 8.1.6 Properly cool, hold and store stocks	56.09%
2) Performance Standard 8.2 : Demonstrate Knowledge of Principles Regarding the Preparation of Sauces	55.71%
1) 8.2.1 Prepare the mother sauces	33.82%
2) 8.2.2 Determine sauces for appropriate uses	66.60%
4) 8.2.4 Prepare a variety of thickening methods/agents	63.66%
5) 8.2.5 Utilize cost control methods in production	66.18%
7) 8.2.7 Properly cool, hold and store sauces	48.32%
3) Performance Standard 8.3 : Demonstrate Knowledge of Principles Regarding the Preparation of Soups	60.78%
4) 8.3.5 Demonstrate a variety of cooking methods for soups	57.14%
5) 8.3.6 Properly cool, hold and store soups	62.61%
9) CONTENT STANDARD 9.0 : DEMONSTRATE APPROPRIATE COOKING METHODS	48.74%
1) Performance Standard 9.1 : Demonstrate Dry Heat, Moist Heat, and Combination Cooking Methods	48.74%
2) 9.1.1 Explain and demonstrate methods of dry heat cooking with fat	48.74%
11) CONTENT STANDARD 11.0 : ANALYZE AND DEMONSTRATE BUSINESS OPERATIONS	80.67%
3) Performance Standard 11.3 : Demonstrate an Awareness of Professional Organizations in the Foodservice Industry	80.67%
1) 11.3.1 Explore student and professional organizations associated with the foodservice industry	80.67%